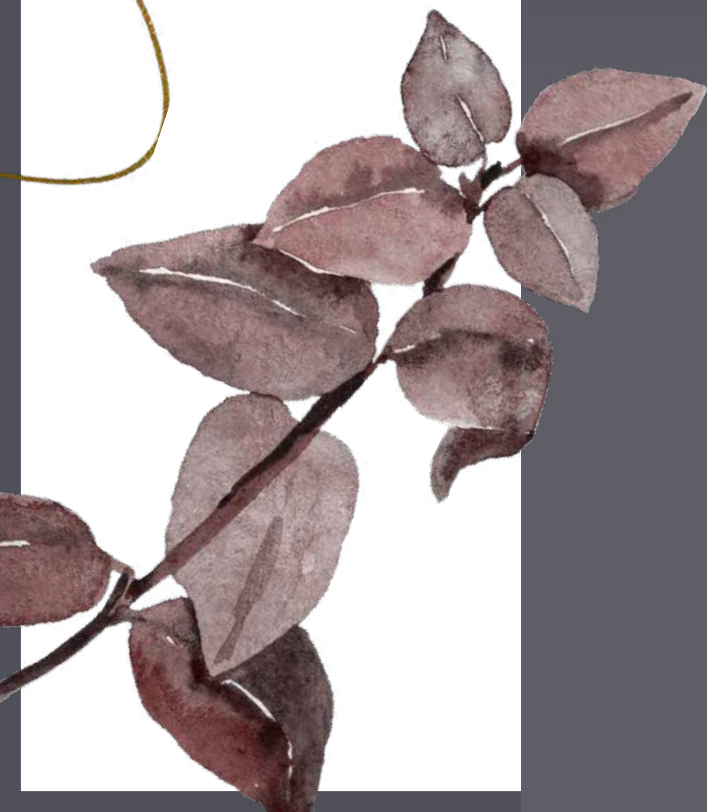




The Old Talbot

POTTERS PURY

Desserts
Menu



Desserts Menu

Bread & Butter Pudding A traditional homemade favourite with your choice of ice cream, vanilla custard or cream	£8	Cheesecake of the Week Layers of mascarpone on a buttery base, served with ice cream. Ask your server for the limited edition	£8
Eton Mess Crunchy meringue pieces & fresh berries, with fruit coulis, chantilly cream & ice cream	£8	Crème Brûlée Creamy luscious crème brûlée with a crispy sugar top & homemade shortbread biscuit	£8
Sticky Toffee Pudding Topped with rich toffee sauce, served with vanilla custard	£8	Selection of Ice Creams or  Sorbet Three scoops of ice cream or sorbet, of your choice. Ask your server for today's flavours	£8
Hot Chocolate Brownie Warm triple chocolate brownie, served on chocolate soil, with vanilla pod ice cream & hot chocolate sauce	£8	Homemade Cooked Crumble Stewed fruit crumble served with custard or ice cream. Ask your server for today's special	£8

SUNDAES

£8

Apple Crumble Sundae

Apple crumble in layers of ice cream served with whipped cream

Hot Fudge Brownie Sundae

Warm brownie pieces, vanilla & chocolate ice cream, with hot fudge sauce topped with whipped cream

COFFEE & MINI DESSERT

£9

Choose one of our hot drinks and one of our dessert favourites; Cheesecake, Sticky Toffee Pudding, Brownie

BRITISH CHEESE BOARD

£9

Selection of premium cheeses served with crackers, grapes, sliced apple, house chutney & honey. **Why not add a glass of port 50ml? £4.65**

COFFEES & HOT DRINKS

Latte	£3.50	Espresso	£3
Flat White	£3.50	Dbl Espresso	£3
Americano	£3	Macchiato	£3
Cappuccino	£3.50	Hot Chocolate	£3.50
Mocha	£3.50	Pot of Tea	£3

Add Syrup +40P

LIQUEUR COFFEE

£8

Irish Coffee Irish whiskey	Italian Coffee Disaronno	French Coffee Brandy
Highland Coffee Scotch whiskey	Baileys Latte Luxury Irish cream	Calypso Coffee Tia Maria

Please, ask your server for our Gluten Free options.

⚠ ALLERGENS. It is important to inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.